

2016 ICS Canadian Thanksgiving Dinner Menus

First Courses

(Iced Vegetable Crudités as a welcome on all tables)

Wheaten Bread Rolls

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Goatsbridge Farm River Plate

Charcoal Oven Smoked Goatsbridge Trout Crush with Sour Cream, Lemon and Dill
Potato & Spring Onion Salad | Pickled Cucumber | New Season's Apple Salad

or

Harvest Thanksgiving House Salad

Cos Lettuce | Endive | Spinach | Flat Parsley | Shaved Celeriac | Scallions | Radish | Avocado
Cashel Blue Cheese Dressing or Grainy Mustard House Vinaigrette

or

Root Vegetable & Tomato Soup | Crème Fraîche

Main Course

Roast Breast of Turkey with Chestnut, Bread & Sage Stuffing

Shallot Thyme Gravy | Cranberries
O'Connells Bread Sauce with Marjoram

- CHILDREN'S MAIN COURSE -

Goujons of Breast of Irish Chicken

Chips

- VEGETARIAN MAIN COURSE -

Charcoal Oven Roast Mixed Grill of Thanksgiving Vegetables

Grilled harvest vegetables, Toonsbridge fior di latte mozzarella, herby potatoes

Roast Root Vegetables with Brussels Sprouts

Sweet Potato Mash



O'Canada Thanksgiving Dessert Plate

Pecan Pie | Warm Apple Crumble
Vanilla Ice Cream | Vanilla Custard



Prices include Bottled O'Connells Iced Still Water throughout Dinner; fruit cordial for all the 16-and-unders; and, for the adults: individual 25 cl Carafes of Wine (1/3rd of a bottle) **or** Two Beers (Two Half Pints) **or** Home-made Lemonade (50cl Pot per person) and Tea & Coffee